

The Diplomat



BRUNCH

HOTEL DIPLOMAT
Strandvägen 7C, Stockholm
www.diplomathotel.com

The Diplomat

BRUNCH

MOCKTAILS & COCKTAILS 155/195

BLOODY MARY with tomato juice, vodka, lemon, sellery, pepper & tabasco

PORNSTAR MARTINI with vodka, passionfruit, vanilla & champagne

FRENCH 75 with gin, lemon & champagne

COSMOPOLITAN with vodka, cranberry, cointreau & lime

SPICY MARGARITA with tequila, lime, jalapeno & cointreau

MIMOSA with champagne & fresh orange juice

All cocktails can be made with or without alcohol



APPETIZERS

MARINATED OLIVES with rosemary & lemon 75

FINE DE CLAIR OYSTER served with mignonette & lemon 45

GRATINATED OYSTERS served with hollandaise & parmesan 65

GOUGÈRE "CRAQUELIN" filled with parmesan cream & truffle, 2 pieces 110

STARTERS

TOAST SKAGEN with hand peeled shrimp, bleak roe, horseradish & dill, served on butter fried toast 255/350

NETTLE SOUP with poached egg, Kalix roe, breadcrumbs 215

BEEF TARTARE CALABRA made from sirlon, capers & cornichons flavored with cognac 210/320

TUNA CARPACCIO with ponzu, ginger & basil 185

Kindly inform our staff of any allergies or special requests

The Diplomat

BRUNCH

TRADITIONAL EGG DISHES & SALADS

OMELETTE with cold-smoked salmon, spinach, Västerbotten cheese 220

EGGS BENEDICT with butter-fried toast, spinach, smoked ham, poached egg, hollandaise 195

EGGS FLORENTINE with butter-fried toast, spinach, smoked salmon, poached egg, hollandaise 195

PRAWN SALAD with hand-peeled prawns, avocado, boiled egg, nobis dressing 385

BUFFALO MOZZARELLA with mixed tomatoes & basil 235

SIGNATURE DISHES

CHICKEN PAILLARD served with gremolata, fries mystique & green salad 310

SWEDISH MEETBALLS served with mashed potatoes, cream sauce,
lingonberries & pickled cucumber 285

THE DIPLOMAT CHEESEBURGER served with fries mystique 295

STEAK SANDWICH with pounded sirloin, levain toast, dijonnaise and parmesan served with
fries mystique 285

EXTRA SIDES 55/65

CHOOSE FROM FRIES MYSTIQUE, GRATINATED POTATO PURÉE, SAUTÉED SPINACH,
TOMATO SALAD OR GREEN SALAD

CHEESE & DESSERT

SELECTION OF FRENCH CHEESE served with fig confiture, nut & fruit bread 1 cheese 85/ 3 cheeses / 165

CRÉME BRÛLÉE 115

PROFITEROLES with vanilla ice cream & warm chocolate sauce 120

CHOCOLATE MOUSSE served with raspberry ice cream 120

SCOOP OF ICE CREAM choose from this week's flavour presented by your server 65 /scoop

CHOCOLATE PRALINE 45

Kindly inform our staff of any allergies or special requests